POLO LOUNGE FAVORITES

BELUGA CAVIAR (Per Ounce)
Served with Sourdough Buns and Traditional Accompaniments
$105.00

TRIO OF CAVIAR SAMPLER
Served with Traditional Accompaniments
$95.00

POLO LOUNGE CAESAR SALAD
With your choice of Oak Grilled Chicken or Jumbo Shrimp
Feta Cheese, Croutons, Shredded Romaine Lettuce, Cheese & White Anchovy
$19.00

McCARTHY SALAD
Chickens, Bibb Lettuce, Tomato, Bacon, Chopped Egg, Beets & Cheddar Cheese
$18.00

STEAK TARTARE
Onion, Capers, Parsley with Toast Points & French Fries
$21.00

BEVERLY HILLS SIRLOIN BURGER
Choice of Jack, Cheddar, Swiss or Blue Cheese
$18.00

CITRUS POACHED SALMON
Wilted Spring Greens & Potatoes, Celery Root Salad
$19.00

COUNTRY STYLE MEATLOAF
Roasted Garlic, Mashed Potato, Roasted Corn Sauce
$20.00
POLLO LOUNGE FAVORITES

BELUGA CAVIAR (Per Ounce)
Served with Smoked Norwegian and Traditional Accompaniments $105.50

TWO OF OUR SAMPLER
Served with Traditional Accompaniments $59.50

POLLO LOUNGE CAESAR SALAD
With your choice of Oak Grill Chicken or Jumbo Shrimp
Penne Cacciatore, Bruschetta Caviar, Parmesan Cheese, Diced Tomato, Cheese, Lettuce, and Oil $19.50

MACERATE SALAD
Chicken, Shredded Lettuce, Tomato, Bacon, Chopped Egg, Beans & Cheddar Cheese $19.50

STEAK TARTARE
Onion, Capers, Parsley until Toasted Potato & Female Fries $25.00

BEVERLY HILLS SALAD TOTTEN
Chosen with lettuce, Cheddar, Tomato or Blue Cheese $30.00

CEASE POACHED SALMON
Penne Penne with Penne Polenta Green Bean Salad $19.00

CRAWFISH STYLE MEATLOAF
Stuffed Garlic Breaded Potatoes, Roasted Corn $20.00

DINNER

APPETIZERS

BLUE CRAB CAKES
California Fresh Picked Yellow Tomatoes, Sweet Meat Onion $17.00

CHICKEN TANDOORI QUINOA PILAF
Tomato Baked Spinach Salad, Mild Curry Cilantro Sauce $15.00

GRILLED FIVE-SPICE AMERICAN FEAST
Mother Grilled Roast Pork, Tomatoes, Peppers, Fresh Ginger Sauce $19.00

VEGETARIAN RICE PAPER ROLL
Sweet & Spicy Chili Cilantro Dressing $16.00

LOCHSTER VEGETABLE TEMPURA
Wonton Sweet Sauce $10.00

WHITE SHRIMP COCKTAIL
Jalapeño & Avocado, Milky Spiced Tomato Cilantro, Grilled Sauce $18.00

HOME SMOKEED SCOTTISH SALMON
Wild Microwave Salad, Lemon Olive Oil Dressing $19.00

AIR CURED DRY BEEF
Aged Parmesan, Pickled Baby Dill $17.00

BAKED CLAM WITH MEDITERRANEAN HERB VEGETABLE RAGOUT
Bread Crumbs, White Truffle Sauce $18.00

SOUP

TORTILLA SOUP
Chicken, Avocado, Spring Onion & Cheddar Cheese $10.00

CLEAR CHICKEN SOUP
Assorted Green & Organic Tomato $10.00

LIGHT CREAM OF LOBSTER
California Roast Vegetables, feathers $11.00

SANDO AH KESMIRI
California Assorted $17.00

CALIFORNIA MARKET SALAD
Baked Greens, Ceviche, Spanish Pepper Herb Gaze Cond $13.00

CALIFORNIA ARTICHOKE WITH SEASONAL HERB MARINADE
Roast Sheep on Asparagus Salad $15.00

TOMATO & BANANA MOZZARELLA
Fried Red Radish & Filled Tomato, Baby Spinach, Fresh Olive Oil, Asian Purple Pesto $14.00

PASTA

HERB CALAMARI LINGUINI
Garlic, Caramelized Onions, Olive Oil $20.00

WILD MUSHROOM RAVIOLI
Cheese, Spinach, Roasted Garlic, Lemon, White Wine, Sage Sauce $22.00

STIR FRIED RICE VERNICELLI
Grilled Jumbo Shrimp & Jumbo Seafood, Black Bean Salsa, Spinach $24.00

ANGEL HAIR PASTA
California Penne Colombo, Grilled Round Tomatoes, Roast $18.00

Penne Pasta with Olives & Smoked Sea Smoked Dried RARE CHICKEN
Cottage Assorted Vegetables, Light Cream of Soy Ginger $21.00

ENTREES

SAUTEED WHITE FISH
Grilled Roe Fish, Light Cream of White Wine, Shredded Sliced $25.00

SAUTEED CHICKEN BAG
Torn Green Peppers, Spinach, Tomatoes, Roasted Tomatoes $12.00

GRILLED SMOKED BEEF
Grilled Smoked Beef, Tomato, Lime Cilantro Herb $26.00

SAUTEED ATLANTIC POLE OF SALMON
Soy Sauce, Marinated, Spinach, Bacon, Caper, Potatoes $26.00

SAUTEED BEEF TENDERLOIN
Roasted Garlic, Pineapple, Grilled Portobello, Herb Pan, Tomato, Sliced Tomatoes $29.00

HERB CRUSTED BACK OF LAMB
Mint, Rosemary, Roasted, Garlic, Cabernet Sauce $22.00

SAUTEED FILET BREADED OF CHICKEN
Grilled Parmesan Cheese, Tomatoes, Lettuce, Bald Red Pepper & Orange Sauce $23.00

POACHED MAIN LOBSTER
Spinach, Blue, Wild Mushroom, Parmesan, Elegant $15.00

FROM THE OAK GRILL

TOASTED STEAK
Specially Selected & Aged Prime Midweight Corn-fed Beef $14.00

AGED NEW YORK STEAK
Midweight Corn-fed Angus & Romano, Dry Aged To Produce A Mellow Flavor $56.00

VEAL CHOP
Veal Bone, Grilled Garfenese Vegetables $38.00